

29142

Broom, Angle Cut, 290 mm,  
Very hard, Green



Easily clean narrow spaces between equipment prior to scrubbing with this versatile Angle Cut Broom featuring angled bristles. Ideal for removing dirt and larger food particles from moist surfaces.

# Technical Data

Item Number	29142
Bristle stiffness	Very hard
Visible bristle length	170 mm
Material	Polypropylene Stainless Steel (AISI 304) Polyester (PET)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation I CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	480 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	415 mm
Box Width	300 mm
Box Height	210 mm
Length	290 mm
Width	40 mm
Height	270 mm
Net Weight	0.463 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0129 kg
Weight cardboard (Recycling symbol "20" PAP)	0.029 kg
Tare total	0.0419 kg
Gross Weight	0.5 kg
Cubic metre	0.003132 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	80 °C
Min. pH-value in usage concentration	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705020291425
<b>GTIN-14 Number (Box quantity)</b>	15705020291422
<b>Customs Tariff No.</b>	96039091
<b>Country of origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.